

SUMMER TILLED CROPS

Dry Farming, Had Serious Backset in Past Two Years.

Fair Crop Could Have Been Raised Had Campbell System of Tilling and Storing of Rainfall Been Put into Practice.

In the last two or three years dry farming has had the worst backset in many seasons or perhaps since the series of unusually dry years in the early nineties. However we have had but few if any years in which a fair crop could not have been grown by the Campbell system of summer tilling one half of the land every year and storing the rainfall, thereby utilizing the moisture of two years to produce one crop, writes V. H. Hamilton in the Denver Field and Farm. Ending with 1907 we had a series of years of more than normal rainfall and in some dry districts the fall wheat averaged about twenty bushels the acre and this by very poor methods of farming. Then in 1908 spring rains were light and crops generally were a failure, so that the farmers did not harvest them, but plowed the land during the early summer for the next year's crop.

With a good supply of moisture that fall and the next spring a bumper crop was harvested in 1909 averaging twenty-five to thirty bushels and in some fields up to nearly fifty bushels the acre. Then in 1910 wheat averaged about ten bushels an acre with many total failures. One field of 130 acres on Gunbarrel Hill in Boulder county that was summer tilled in 1909 averaged 39 1/2 bushels the acre, while an adjoining field the corner was mowed for hay, while still another adjoining field made nineteen bushels and another ten bushels. Then a field of about 200 acres two miles from the first field was summer tilled in 1909 and made an average of twenty-six bushels, while the average of the whole district was only about ten bushels. This goes to show that the short crops of 1910 were not so much the fault of the climate as to the slack methods of farming.

Now that we have had a liberal amount of snow this winter and spring, the dry farmer should get busy and double disk all land not already in crops, just as soon as the ground is dry enough to work. Disking will put the surface in condition so that the rains will be more readily absorbed, and in case the weather should be dry and windy it will prevent evaporation. Last spring I disked part of a field in March, then early in May we listed the field in corn. The part that was disked was in fine condition with moisture fourteen inches deep, while the part not disked was so dry and hard we could hardly list it at all. The disked part made good growth with a small ear on nearly every stalk, while that not disked never got more than a foot high the season long. Every one farming on the semi-arid plains where the average precipitation is less than eighteen inches should carefully summer till a part of their land every year, because ordinary methods or the way they farm back east will fail about one year in two.

What is meant by summer tilling is to disk after the binder or at least remove the grain as soon as possible, then double disk which should be done again in the spring as soon as the frost is out of the ground and it is dry enough to work, but do not disk too deep, not more than three inches. Then plow during June or early July not less than six inches nor more than eight, using the packer every half day after the plow and the harrow every night. The subsurface packer should be used while the soil is moist, or it will not pack the under part of the furrow slice sufficiently to make good connection with the subsoil. The reason for not plowing unirrigated lands deeper than eight inches is that in order to obtain good results the plowed part must have good connection with the subsoil, for no packer yet devised will firm the under part sufficiently. The air spaces in the plowed soil will break the capillary attraction from below, so that no matter how much moisture is stored it will be of no use to the growing crop unless there should come a soaking rain that would settle all the plowed part, exclude the surplus air and restore connection with the subsoil. We must do with the subsurface packer what nature often fails to do in the arid region. In summer tilling do not plow too early as it would then be more difficult to keep the weeds down.

Caution on Pasturing Alfalfa. Alfalfa should be pastured with very great caution. In fact, the farmer who holds this matchless crop in proper regard will pasture something else and just use the alfalfa for hay. But if the alfalfa is to be pastured about half enough stock should be kept on it to keep the growth down. By this method two or three cuttings of hay will be obtained in addition to the pasturage.

Another caution to throw out is that it should be allowed to make a good start in the spring before the stock are turned on, and should be allowed to go in the winter with a good cover. Under no conditions should it be pastured in cold weather.

Good Points of Horses. The neck and shoulders of a horse are points that must not be overlooked when buying. A weak neck and a narrow breast do not go with the most desirable horse.

STOP ESCAPE OF MOISTURE

Farmer in Semi-Arid Regions Should Use Every Endeavor to Prevent Evaporation of Water.

The escape of moisture, not the lack of it, is what has done the so-called dry west the greater harm. Today we passed a spot where two men were digging a cellar. It is in a very dry country where all crops must be irrigated, and the subsoil, after going down a foot or two, is almost as hard as rock and has to be loosened by a sharp pick or by dynamite. Across this cellar soil an old road had been made which formed a perfectly impervious crust two or three inches deep. Through this oil crust no moisture could by any possibility go to the soil beneath it, and on the other hand not a particle of moisture could escape from the soil under it into the air above. As the men slowly dug into the flinty dry subsoil, just beside this hard water-proof surface they remarked that when they got under the road where no rain moisture could by any possibility come they feared it would be like rock. Careless to see if just the opposite might not prove to be the case, the writer with a sharp pick succeeded in boring a good strip of the soil under the old road. To the surprise of the diggers, both soil and subsoil under this air-tight covering was so moist that it could be spaded readily with but very little use of the pick.

We cannot cover our farms with an air-tight protector, but in every way in our power we should shut off evaporation. The high winds, the dry air and the hot sun all combine to take the moisture from our soil just when we need it most.

That is one great reason why the forest condition brought about by the cool shady protection of the corn field, leaves our corn land with so much more moisture in it than open roadways or grain fields.

The cultivation, too, tends to take the place of the piled roadway. For this reason, too, our grains should be put in early and as soon as possible be made a shade and protect the surface soil.

The same principle is involved when on some soils some seasons the grain does so much better for being lightly harrowed when two inches or so high. It is why lightly disked or sharply harrowed stubble land grows better corn or grain if thus treated the moment the snow is off. Anything and everything that will tend to prevent the escape of subsoil moisture will tend just as strongly to give us a good crop and a certain one. Evaporation should be headed off in every way in our power. It is like letting our money run to waste to let our soil moisture get away from us.

FARM VALUES MAKE SHOWING

Aggregate Values of Land in Arid and Semi-Arid Regions Have Made Remarkable Advance.

The arid and semi-arid regions make a remarkable showing in farm values, according to the United States census. A bulletin issued by the census bureau shows that the aggregate value of farm land in the sections named is \$10,488,000,000. This enormous value is all the more remarkable because of the contrast with the \$3,249,000,000 indicated by the census of 1900. The value of farm land in the arid and semi-arid regions in 1910 was nearly half that of all farm land in the United States ten years before that year. Whether values of this kind in other parts of the country increased in the same proportion or not, it is evident that they made a big advance, and from it all one may form an idea of the vast growth in the country's wealth from this source.



DAIRY NOTES

Continued care in handling the dairy products is the price of success. A dairy cow should be allowed to rest from six to eight weeks before freshening.

Where dairying is not practiced the calf will have also to pay for keeping the cow a year.

The mangel is excellent for stock feed, being greatly relished by milk cows in winter.

The best market for skim milk on the farm is afforded by good dairy calves and quick growing pigs.

Sweet corn is one of the very best crops to grow to feed as a soiling crop to the dairy cows in summer.

Just after the cow has freshened she should have the same feeds she has been given previous to calving.

It should be remembered that the milk cannot be increased in solids and in fat by the feeding of rich food.

To feed cows profitably without some home-grown sort of protein, such as the leguminous hay, is difficult.

It is best to reduce the milk producing food, so that a mature cow will dry and rest for a month to six weeks before calving.

Successful dairying is largely a matter of securing cheap feed, as well as good cows. The silo is one method of economizing on feed.

Be good to the cows. These most useful animals are a safe investment. They do not go off into a fence corner and die of cholera.

THE KITCHEN CABINET



TIPS FOR THE HOUSEKEEPER.

When washing lace curtains, put them to soak in cold water over night. Change the water several times in the morning, then put on to boil in clean cold water with borax, a teaspoonful to a quart; boil 15 minutes; then rinse in several waters until perfectly clean. Never wring curtains in the hands, as they are easily torn.

Rinse out silk stockings in soap-suds before wearing them, and after each wearing; they will last much longer. Cold water and naphtha soap should be used.

Dip cheese and plum pudding in paraffine and it will keep moist indefinitely.

Use a garden trowel for packing ice and salt in the ice cream freezer. Instead of sewing up a stuffed fowl use tooth picks, and lace the string back and forth; the tooth picks and string may be easily removed without tearing the fowl.

Wet the edge of the lower crust of pastry when putting in fruit in a pie. It keeps the juices from escaping.

Beets dropped in cold water after boiling may be easily peeled; the skins slip off with a touch.

A tablespoonful of coffee to a gravy will add color when the sauce lacks the caramel color.

Put your azaleas, buried in the ground in their pots in the sun, watering every night all summer and in the winter you will be rewarded with plenty of blooms.

Rub soap into the nails when working in the garden and when the hands are washed there will be no stained nails.

Thread in a box or basket often causes much trouble by unwinding. Wrap the thread once around the spool and then under itself and it will not unroll, but can be used from the spool.

Thread to be used in making buttonholes should be 20 sizes coarser than that used in making the garment. For example, if 30 thread is used for the garment, 50 should be used for the buttonholes.



LEFT-OVER WHITES OR YOLKS OF EGGS.

If eggs are washed in cold water before breaking, the shells are ready for clearing soup, jelly or coffee.

Out of salad dressing, take equal quantities of beaten egg yolks and mild vinegar; cook together until thick, fold in a beaten white or two and set away in a cool place for salad dressing. Add any desired seasoning to a portion, and with a little whipped cream an ideal salad dressing may always be had.

Little Gold Cakes.—Cream a tablespoonful of butter, add a half a cup of sugar and the beaten yolks of four eggs; beat hard. Dissolve an eighth of a teaspoonful of soda in a very little hot water; add a fourth of a cup of sour cream, a bit of salt and nutmeg. Bake in small tins. Frost, when cold, and place a candied cherry on top of each.

Scrambled Eggs.—Prepare crisp dry toast. Beat the yolks of three eggs and a whole egg lightly; add two tablespoonfuls of bacon cut in bits and a half cup of milk. Melt a half tablespoonful of butter in a frying pan, add the egg mixture and cook lightly. Dip toast in hot milk. Lay on a platter and pour over the scrambled eggs.

Apple and Ginger Fluff.—For a half cup of left-over whites use two-thirds of a cup of sifted apple, one-fourth of a cup of powdered sugar, a pinch of salt and a tablespoonful of crystallized ginger cut fine. Take baked apples or apple sauce, put through a strainer. Beat eggs very stiff, add salt, ginger, sugar and a little apple at a time, beating very hard. Pile in a glass dish and put in a cool place until ready to serve.



WAYS OF SERVING TOMATOES.

There is no more delicious fruit-vegetable, if it may be so called, than the tomato. Sliced after peeling, the

rich coral rounds may be dressed with any favored salad dressing, or to many cream and sugar vine in honor of place with peaches and cream.

Tomatoes are served with rice, macaroni, as enticement dishes with crumbly they are delicious baked, stuffed or fried.

Fried Tomatoes.—Cut smooth, solid tomatoes in quarter inch slices. Dry each slice and roll in crumbs, dust with salt and pepper. Beat an egg, add to it a tablespoonful of boiling water. Have a hot frying pan with drippings; dip each slice in crumbs, then in egg, put into the hot fat and fry brown on each side.

Tomato Mash.—Chop cold meat fine, season with butter, salt and pepper; put in a baking dish and pour over cooked tomatoes that have been well seasoned. Add a little butter and sugar if liked, not omitting a flavoring of onion juice. Brown in the oven and serve hot.

Tomato Mayonnaise.—This sauce is delicious and goes well with broiled fish, cold meats and vegetables. Siew half a pint of tomatoes, soften one teaspoonful of gelatine in a teaspoonful of cold water, add to the hot tomato, stir well and rub through a sieve.

Let cool, beating occasionally, then add a half pint of mayonnaise. It gives the sauce a beautiful pink color; heaped in cucumber cups or green pepper cups and served with fish or cutlets it decorates a dish effectively and is pleasing to the palate as well.

Tomato Farol.—Cut four tomatoes in halves, place in a frying pan in hot fat, the cut side down; cook until tender, then lift and carefully place in a baking dish. Pour over a little olive oil, a tablespoonful of chopped onion, one of parsley, a half teaspoonful of salt, and a dusting of cayenne. Bake in a hot oven 20 minutes and serve in the same dish.



LEFT-OVER CAKE.

Ways of using left-over cake are well to keep in mind, as often a few pieces of cake combined with other things will make a most palatable dessert.

Peach Causape. is one pretty dessert. Cut rounds of stale sponge cake, lay on each a half of a peach, pour over a little of the juice and heap on a tablespoonful of sweetened whipped cream.

Trifle.—Cut stale cake in slices and spread preserves between them. Lay in a deep dish and heap whipped cream over the slices. Garnish with a few berries.

Sponge Cake Parquise.—Cut large squares of stale sponge cake, place in a pudding dish, moistened with sweetened orange juice. Blanch a few almonds and press them sharp and up, into the cake. Pour over a soft custard and chill before serving.

Mock Plum Pudding.—Soften two cups of stale cake crumbs in a quarter of a cup of hot milk. If the crumbs are dry they may need more. Add to the softened crumbs a well-beaten egg, a half cup of sugar, a fourth cup of molasses, a fourth cup of stewed, chopped prunes, three-fourths of a cup of raisins, two teaspoonfuls of mixed spices, a fourth of a teaspoonful of soda, a half teaspoonful of salt, two teaspoonfuls of lemon juice and a fourth of a cup of flour. Bake in a moderate oven 45 minutes. Serve with an egg sauce. Separate the yolks from the whites of two eggs, beat well, add a fourth of a cup of sugar, a teaspoonful of vanilla to the yolks, then fold in the whites. Serve at once.

Berry Whip.—Fill a dish half full of stale sponge cake. Sugar a quart of berries, mash them slightly and pour over the cake. Beat the whites of three eggs stiff, add three tablespoonfuls of sugar and beat in enough berries to color and flavor.

Heap on the dish and serve with cream.

A delicious dessert may be prepared with sponge cake over which is poured a soft custard flavored strongly with coffee.

Blanc Manger.—Scald a pint of milk, add five tablespoonfuls of cornstarch blended with a little cold milk; cook for ten minutes. Add a tablespoonful of sugar and a pinch of salt. Beat the whites of three eggs until stiff and fold into the cornstarch mixture. Mold and serve cold with sugar and cream.

Halvina's Figsauce.

"Look-where, Malvina!" cried the old man, shaking a horny finger at the little rural free-delivery carrier had left, "mustard plasters from Halvina's, 50c; six teeth pulled at Dr. Dr. Polkard's \$3! There's \$2.50 in one week spent for your own private pleasure. Do you think, Malvina, I'm made of money?"—Hampton's Magazine.

SUFFERED ALL NIGHT LONG

Painful Experience of Mrs. Stephens. Husband Tries in Vain to Obtain Relief.

Pontoon, Miss.—"All night long," says Mrs. P. G. Stephens, of this place, "I would suffer with my back, and I had such dragging down pains I could not stand it to walk or ride, for it would put me in bed."

My health had been bad for two years. My husband got the best doctors that he knew, but their medicine did me no good.

I used Cardui, the woman's tonic, and it put me on my feet again. I am feeling as well as I did when I was 16 years old.

I used about 7 bottles in all, and Cardui has helped me more than anything that I used.

I took lots of other medicines, but they did me no good.

As long as I live, I won't be without Cardui in the house."

As a remedy for weak, tired, worn-out women, who suffer from any of the aches and pains caused by womanly troubles, Cardui has been proven safe and reliable.

Composed of gentle-acting, herb ingredients, its action is mild and natural, and it has no bad after-effects. It is therefore harmless for young or old.

It has helped others, and should certainly help you, too.

Try it.

N. B.—Write to Ladies' Advisory Dept., Chattanooga Medicine Co., Chattanooga, Tenn., for special instructions, and 64-page book, "Home Treatment for Women," sent in plain wrapper, on request.

All He Wanted Was Just Plain Eggs.

A youth entered one of the "ham-and-egg" cafes on Grand avenue and ordered eggs. "Up or over?" asked the man behind the counter. "I just want eggs," replied the prospective diner. "But do you want them up or over?" repeated the waiter, and again the guest asserted that he desired "only eggs." The third time the party of the second part insisted on his query, whereupon the patron, with a sigh of despair, said "I guess I'll take a steak."—Kansas City Star.

Lumbago, Rheumatism and Chills. There is nothing that gives so quick benefit as Hunt's Lightning Oil. The very minute it is rubbed on the improvement is noticed. For over thirty years this Liniment has been acknowledged to be the best for these troubles. Every druggist will recommend it. Price 25c and 50c per bottle.

His Opportunity.

"Going to Wombat's wedding, over on the north side?" "Not I. I was engaged to the girl. Wombat cut me out."

"Well, come to the wedding. You may get a chance to kiss him in the jaw with an old shoe."

Important to Mothers.

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the Signature of *Dr. J. C. Fletcher* In Use For Over 30 Years. Children Cry for Fletcher's Castoria

The One Sure Thing.

"We can always be sure of one thing," said the wise man. "What is that?" asked the foolish one. "That we are never sure of anything."

We Can and We Do.

"It has been demonstrated that we can have plays without words."

"Yes. Also that we can have plays without actors."

TO DRIVE OUT MALARIA.

Take the *Quinine* and *Iron* and *Stomach* pills. The formula is "Quinine" printed on every bottle, showing the quantity of each ingredient, and the use of each. For grown people and children, 1/2 bottle.

Rather Disinterested.

"Let me take your sister apart." "Don't. She is all broken up, as it is."

Many a man loses time trying to explain a mistake that he might utilize in making others.

"That horrible weather"—how pleasant it really is when you are well! Gardell Tea helps always.

We all admire a man who says just what he thinks—about other people.

Many a fellow who puts up a good front is talked about behind his back.

NO ONE STRONGER THAN HIS STOMACH.

The celebrated Dr. Abernethy of London was firmly of the opinion that disorders of the stomach were the most prolific source of human ailments in general. A recent medical writer says: "every feeling, emotion and affection reports at the stomach (through the system of nerves) and the stomach is affected accordingly. It is the vital center of the body." He continues, "so we may be said to live (through) the stomach." He goes on to show that the stomach is the vital center of the body. For weak stomachs and the consequent indigestion or dyspepsia, and the multitude of various diseases which result therefrom, no medicine can be better suited as a curative agent than

Dr. Pierce's Golden Medical Discovery.

"Several months ago I suffered from a severe pain right under the breastbone," writes Mrs. G. M. Munnick, of Corona, Calif. "I had suffered from it on and off for several years. I also suffered from heart-burn, did not know what was the matter with me. I tried several medicines but they did me no good. Finally, I was told it was my liver. I did not dare to eat as it made me worse. When ever I swallowed anything it seemed that I would faint—I hurt so. I grew very thin and weak from not eating. Was told to take Dr. Pierce's Golden Medical Discovery. I took five bottles of it, and could feel myself getting better from the first dose. I could eat a little without pain and grew strong fast. To-day I am strong and well and can do a big day's work with ease. Can eat everything and have put on 25 pounds. I will say to all sufferers write to Dr. Pierce. He has my undying gratitude."

COULD HARDLY MOVE.

Kidney Trouble Caused Terrible Misery.

Mrs. J. B. Downs, 515 N. Elgin St., Chicago, Ill., says: "My back across my kidneys became so lame I could hardly move. My limbs cramped and stiffened and I felt completely worn out. Nervousness and headaches kept me in an unstrung condition and frequent passages of the kidney secretions added to my discomfort. I was soon relieved, however, after I began taking Doan's



Kidney Pills and when I had used four boxes, I felt like another woman."

The Largest Bells.

"Great Paul," the bell of St. Paul's Cathedral, in London, weighs nearly 17 tons and is nearly 30 feet around. The first "Big Ben" of Westminster was cast more than 60 years ago and weighed more than 14 tons. But "Big Ben" had a crack and was cast over, losing some weight, and the clapper was made smaller, now being about 600 pounds instead of a ton. The great bell, "Peter of York," cost \$10,000, weighs about 13 tons and is 28 feet in diameter.

The largest hanging bell in the world is in the great Buddhist monastery near Canton. It is 18 feet in height and 40 feet in circumference, being cast in solid bronze. This is one of the eight monster bells that were cast by command of Emperor Yung Lo about A. D. 1400. It cost the lives of eight men, who were killed in the process of casting.

Paxline Antiseptic sprayed into the nasal passages is a surprisingly successful remedy for catarrh. At drug-gists, 25c a box or sent postpaid on receipt of price by The Paxton Toilet Co., Boston, Mass.

Appropriate.

Willie—Why do you call your machine a "she?"

Gillis—It is said to be the "last word" in an automobile construction.—Judge.

Wanted to Know.

He—My father, weighed only four pounds at his birth.

She—Good gracious! Did he live?

WHAT YOU NEED

When the appetite is poor—
When the stomach is weak—
When the bowels are clogged—
When you are run-down—

Is a short course of

HOSTETTER'S STOMACH BITTERS

IT TONES—STRENGTHENS—INVIGORATES

Try a bottle today and be convinced. All Druggists.

A QUARTER CENTURY BEFORE THE PUBLIC

Over Five Million Free Samples Given Away Each Year.

The Constant and Increasing Sales From Samples Prove the Genuine Merit of

ALLEN'S FOOT-EASE.

Shake Into Your Shoes

Allen's Foot-Ease, the antiseptic powder for the feet. Are you a little sensitive about the skin of your shoes? Many people wear shoes a size smaller by sticking Allen's Foot-Ease into them. If you have tired, swollen, hot, tender feet, Allen's Foot-Ease gives instant relief. TRY IT TODAY. Sold everywhere, 25 cts. Do not accept any substitute.

FREE TRIAL PACKAGE sent by mail.

Mother Gray's Sweet Powder.

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